Louis Latour

MAISON FONDÉE EN 1797

Maranges
2018

- **Region** Côte de Beaune
- **Village** Maranges
- **Appellation** Maranges
- **Grape variety** Pinot Noir

The Vine

- **Average vine age** 30 years
- **Soil** Clay
- **Average yield** 40 hl/ha
- **Harvest** Hand picked

Vinification & Ageing

- **Fermentation** Traditional in open vats with 100% malolactic fermentation.
- **Ageing** 10 to 12 months ageing in stainless steel vats.

Description

Situated to the south-west of Santenay, the Maranges appellation is at the southernmost tip of the Côte de Beaune. The Pinot Noir vineyards are planted on well-exposed south-east facing slopes, and the wines thrive on the heavy clay soil. The wines tend to be firm and tannic when young. Maranges has an excellent capacity for ageing with fine structure and intensity of a Pinot Noir fruit character.

Wine tasting

- **Tasting Note** Our dark ruby red coloured Maranges 2018 offers an aromatic nose revealing black cherry and undergrowth aromas. On the mouth it unveils liquorice aromas as well as light note of blackcurrant. A pleasant and round wine with silky tannins.
- **Cellaring Potential** 3-5 years
- **Food Pairing** Guinea fowl with cabbage - hare stew - cheese.
- **Serving temperature** 14-15°